

ICE AURORA CONTRACT DETENTION FACILITY ACCOUNTABILITY REPORT

Date:	23 DAY	September MONTH	2022 YEAR
Requested by:	Alejandra Zeped		et Operations Coordinator OSITION
Transmitted by:	ICE Denver Field	d Office Executive	e Review Unit
Were electronic files sent	?		
Yes 🗸	No 🗌		
How many people are current Number of people current FORMAL COUNTS: 2	ly cohorted/quar	·	
How many people were	most recently fo	rmally counted	in this facility?
Number of people most re	ecently formally c	ounted in the fac	<i>ility:</i> 354
How many people formate: 19 Male: 335 Nonbinary: 0 Prefer not to say: 0		nis facility identif	fy as the following gender?



How many people formally counted in thi Number of people that identify as transg		sgender?
How many people were brought into the		1
Number of people brought into the facili		
, , , ,		
How many people have left the facility th		
Number of people who left the facility the	is week: 47	
How many people and where did those w	who left the facility go?	
Released into community: unknow	า	
Formally removed from the United Stat	tes: unknown	
Moved to another facility: unknown		
Other: unknown		
How many people are currently being ho		
Number of people who are being housed	in the Annex: 78	
Male: 59		
Female: 19	New Cases	Tatal ta data since
CONFIRMED COVID-19 CASES:	New Cases this week :	Total to date since 3/30/2020:
		3/30/2020.
Individuals Housed in GEO Facility:	0	915
Individuals Housed in GEO Facility: ICE Detainees:		
•	0	915
ICE Detainees:	0	915
ICE Detainees: ICE Employees:	0 0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec	0 0 0 0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec	0 0 0 0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec	0 0 0 0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Checyes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Chec Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓	0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Checyes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs:	0	915 1126 2
ICE Detainees: ICE Employees: GEO Employees: DOCUMENTS RECIEVED: Daily Kitchen Opening and Closing Check Yes ✓ Daily Foods Production Service Records Yes ✓ Temperature Logs: Yes ✓ Law and Leisure Library Logs:	0	915 1126 2

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.4

SUPPLEMENTAL NOTES:

Staff member Alejandra Zepeda toured the facility on 9/21/22. Officers Nichole Black and Jeremy Joiner conducted the tour. Staff saw the medical wing, processing area, law library and a housing pod.

However, staff still make the request for electronic files. The request for information was made on September 21, 2022. Electronic files were received on September 22, 2022. The population counts are current as of 9/21/22.

Kitchen Documents:

Opening/Closing checklists and Menus were provided. See attached documents.

Medical:

Johnny Choate, the Facility Administrator, provided the following update on medical staffing:

- 1 Health Service Administrator
- 1 Medical Doctor
- 2 Physicians Assistants (PA's)
- 2 Dentists
- 1 Dental Assistant
- 3 Medical Records Clerks
- 8 RN's
- 6 LPN's
- 2 Psychologists
- 1 LCSW
- 1 X-Ray Tech.
- 4 Tele-Psychiatrists

Staffing information is current as of 9/20/22.

*Denotes a change in staffing level from the previous week.

Temperature Checks:

Logs provided, see attached documents.

<u>Law Library:</u>

Logs are not attached to protect the personal identifying information of detainees. Usage of the law library ranged from one (1) person to nine (9) people at each provided opportunity. Dorms that did not use the library were either empty, new intake, on restriction, or detainees refused to use, per provided logs. Logs are current as of 9/16/22.

COVID-19 Updates:

Per the facility, there were no new cases amongst the ICE staff and GEO staff. They reported no new cases among ICE detainees and other GEO detainees. Official COVID-19

statistics for "ICE Detainees Under COVID-19 Monitoring" were provided by ICE staff and are current as of 9/21/22.

Statistics for "Total Individuals House in GEO facility" & "GEO Staff" are verified by the Aurora Fire Department. The count is current as of 9/22/22.

The ICE/GEO Detention Center in Aurora is operating under level "yellow" for COVID-19, as of 9/23/22. That was the same classification level for the facility during the previous week.

All ICE facilities are rated green, yellow, or red depending on factors including the county's CDC risk assessment – a rating that can change weekly.

- Green facilities do not need to test detainees prior to transfer/release -- yellow or red must
- Positive and symptomatic detainees are not transferred
- Positive but asymptomatic detainees may be transferred

All detainees are tested upon arrival at an ICE facility.

- Green facilities isolate those who test positive for 10 days post-test date (asymptomatic)
 - They also isolate those who are symptomatic for 10 days with an improvement of symptoms and no fever
 - Detainees who test negative at intake are not isolated
- Yellow or red facilities follow the above-described process but also quarantine detainees who test negative for 10 days post-test date.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding, photographing or copying of these menus are strictly prohibited.

CYCLE 3 WEEK-AT-A-GLANCE MENU DATE: 5/15/2022 LUNCH DINNER BREAKFAST Sloppy Joe on Bun Polish Sausage MONDAY Cinnamon Oatmeal Rice Alternate - Hamburger Patty **Turkey Ham Grilled Cabbage** Potato Salad **Pancakes** Beans Carrots Syrup Roll Tossed Salad Margarine Margarine Dressing Sugar Fortified Sugar Free Beverage Coffee Onion Spice Cake w/ loing Milk 2 % Fortified Sugar Free Tea Chicken Patty TUESDAY Taco Meat Dry Cereal Alternate - Beef and Bean Burrito Whipped Potatoes Breakfast Sausage Gravy Gravy Spanish Rice **Diced Potatoes** Peas and Carrots Beans Fruit Bread Biscuit / Margarine Salsa Margarine Shredded Lettuce Sugar Fruit Cobbler Shredded Cheese Coffee Fortified Sugar Free Beverage Milk 2 % Tortillas Fortified Sugar Free Tea Fideo w/ Meat Sauce Chopped BBQ Chicken WEDNESDAY Oatmeal Green Beans w/ Onlons Breakfast Sausage Alternate - Chicken Shredded Lettuce Pinto Beans Dressing Potato Salad Syrup Garlic Bread Cole Slaw Margarine Fruit Bun Sugar Fortified Sugar Free Beverage Yellow Cake / Choc Icing Coffee Fortified Sugar Free Tea MIIk 2 % Chicken Fajita Meat THURSDAY Enchilada Casserole Cream of Rice **Grilled Onions & Peppers** Alternate - Cheese Quesadilla Breakfast Sausage Spanish Rice Refried Beans Coffee Cake **Grilled Potatoes** Fruit Pinto Beans Salsa Salsa Sugar Tortilla Salad w/ Dressing Coffee Fortified Sugar Free Beverage Combread / Margarine MIIk 2 % Baked Apple Crisp Fortified Sugar Free Tea Chili Mac Tuna Salad FRIDAY Dry Cereal Pinto Beans **Creamed Meat Gravy** Alternate - Egg Salad Corn Salad **Grilled Potatoes** Fried Potatoes Garden Salad w/ Dressing Green Beans Biscuit Margarine Cole Slaw Margarine Ketchup Sugar Fortified Sugar Free Beverage Coffee Bread Milk 2 % Brownie Fortified Sugar Free Tea Meatballs SATURDAY Turkey, Sliced Oatmeal Alternate - Grilled Cheese Sandwich Mixed Vegetables Scrambled Eggs Rice Vegetarian Beans Breakfast Sausage Lettuce Salad Com Salad Gravy Dressing Mustard Biscuit Ketchup Margarine Mayo Roll Bread Sugar Margarine Cake w/ lcing Coffee Fortified Sugar Free Tea Fortified Sugar Free Beverage Milk 2 % Chicken Salad Salisbury Steak w/ Gravy SUNDAY **Dry Cereal** Scrambled Eggs w/ T-Ham Alternate - Peanut Butter & Jelly Sandwich Rice Carrots Potato Salad Salsa Carrot & Celery Sticks Cinnamon Roll Tortillas Green Beans Tortilla Strawberry Cake Shredded Lettuce / Onion Sugar Fortified Sugar Free Beverage Coffee Bread Fortified Sugar Free Tea

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER





Date: 9-18-22 Cycle 3 Sunday Time: \755 PM Time:0400 AM Shift Checklist AM PM Comments No Yes No Yes All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean No chemicals for disbounching All tools and sharps inventoried were hooked up the were empty All areas secure, lights out, exits locked PRODUCTION SHEET cinn Menu Items cereal scram T-ham salsa tort sugar coffee milk bran bre eggs roll -illa flks ad 177 RT Breakfast **Temperatures** 177 141 PAT Menu Items ckn pota Carro lett green onion bread PB salad salad salad celery beans 38 38 34 192 11 Lunch Temperatures AT PIT Menu Items Salis beans carrot tort cake drink chee steak -illa Temperatures 139 134 Dimer 36 187 DISH MACHINE **Lemperature** Wash 150+ Rinse180+ If Needed Temperature according to manufacturer's specifications : 151 Breakfast and chemical agent used in Final Rinse Lunch Dinner Wash 110 F Rinse 110 F POT and PAN SINK Temperature Sanitizer-200ppm Final Rinse Temps determined by chemical agent used Breakfast 118 Lunch 120 120 Dinner Freezer 0 Walk-in Walk-in FREEZER and WALK-IN Temperature 35-40 F or below 35 - 40 FRecord temperatures, Freezer and Walk-ins AM -1.5 Record temperatures, Freezer and Walk-ins PM -2.6 Spice Room DRY Temperature 45-80 Store Rm STORAGE Record temperatures Dry Storage Areas 65 (09 AM 62 Record temperatures, Dry Storage Areas PM Hot-Water Temps in sink PM AM 700

Signature, Cook Supervisor (AM)

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Signature, Cook Supervisor (PM)



Time:0400 AM Time: (200 Saturday Cycle 3 Date: 9-17-22 Comments AM PM Shift Checklist Yes No Yes No All areas secure, no evidence of theft V Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea V Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked 5 1 Diet coffee milk chee bk bis marg sugar oatmeal scram gravy PRODUCTION SHEET Menu Items jelly cuit eggs saus 38 38 190 189 180 Temperatures Breakfast Grill fruit bread cake mayo musta turkey corn Menu Items veg chee rd sliced bean salad 12 RT RT 170 194 PUT Temperatures Lunch drink salad ketch marg dress meat mix rice Menu Items PIC balls veg -ing 40 1750 PT 1780 1750 121 40 PT. 27 DI F10.1 Temperatures Dinner Rinse180+ Wash 150+ If Needed Temperature DISH MACHINE Breakfast 15 le 120 Temperature according to manufacturer's specifications } Lunch 120 and chemical agent used in Final Rinse 129 Dinner Sanitizer-200ppm Wash 110 F Rinse 110 F Temperature POT and PAN SINK 122 200mm Final Rinse Temps determined by chemical agent used Breakfast 120 2000 120 Lunch Dinner 115 MO200 DOM Walk-in Freezer 0 Walk-in Temperature FREEZER and WALK-IN 35-40 F 35 - 40 For below 36.0 Record temperatures, Freezer and Walk-ins AM36.7 40.5 PM Record temperatures, Freezer and Walk-ins Spice Room Store Rm Temperature 45-80 DRY STORAGE AMRecord temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas Hot-Water Temps in sink AM PM 1265

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)

NF-6-2-20



Cycle 3	Date: C	1-16-22	Frid	ay		T	ime(5)	10 A	M Ti	me: 18	1.100	PM)	
	nift Check	N	Al	M	PN	1	Comr	nents				The Laboratory	
			No	Yes	No	Yes							
All areas secure.	no evider	nce of theft		X									
Workers reporte				X		1							
fever, cough, s	hortness	of breath, chills,		K		1							
		l no diarrhea		X		i							
Kitchen is in goo	od general	appearance		X		i.							
All kitchen equipment operational & clean			X		X				ene 19				ter_
All tools and sharps inventoried			V	$\perp \chi$		V	_		1Qua	t San	154	not	
All areas secure,	lights out	t, exits locked		7		V	_	nping		CC		DD	-
PRODUCTION	SHEET	Menu Items	cereal	gravy	fried pota	bis- cuit	fruit	marg	sugar	coffee	milk	PB	2
Breakfast		Temperatures	RT	180	190	2+	Ho	40	RT	12.T	cic	RT	_
		Menu Items	tuna salad	grill pota	green bean	cole slaw	ket- chup	bread	brow nie	tea	egg salad	fruit	
Lunch		Temperatures	90	178	188	38	RI	BI	AT	BI	40	BI	Carrier Services
Danen		Menu Items	Chili mac	pinto beans	corn salad	salad	dress -ing	marg	roll	drink	chee se	grd tkey	carr ot
Dinner		Temperatures	195.1	1743	40	40	DT	40	DT	2.7	40	1864	WO
DISH MACHIN	VE.		Temperature		Wash 150+ Rinse180+		77.71.7	If Needed					
Temperature accordin		turer's specifications	Breakfast		ast	155		13	5				
and chemical agent us	ed in Final R	inse	Lunch		1	155		135		LEW TON			
			Dinner		r	149 13		1	5 Law, 7				
POT and PAN	SINK				mpera		Wash 110 F		Rinse 110 F		Sanitizer-200ppm		
Final Rinse Temps de	termined by o	hemical agent used	Breakfas			117		125		2.6°C (750			
					Lunch		120		12			Oppi	
					Dinne	r	115 120			DOO AMM			
FREEZER and	WALK-I	N	Те	mpera	ture		Freezer or belo		Walk-ir 35-40 F			Walk- 35 – 4	
Record temperat	ures, Free	zer and Walk-ins			Α	M	347		35			35	1
Record temperat	ures, Free	zer and Walk-ins			l	PM	-21		38			154	3
STORAGE		DRY	Tempe	rature	45-80)	Spice 1	Room	Store F	Rm			
Record temperat	ures Dry S	Storage Areas			A	M	Les		FIC				
Record temperat					P	M	le E	5	69				
Hot- Water Ten			A	M	P	M							
ALUC FIOCOTA A VIII			134.	3	125	5							

Signature, Cook Supervisor (AM)

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DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Date: 9/15/27 AM Time: AM PM Cycle 3 Thursday Time: 0315 Shift Checklist PM Comments Yes No Yes No All areas secure, no evidence of theft X Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked PRODUCTION SHEET milk coffee Bran mar bk coff fruit sugar Menu Items cream egg flk g rice cake saus 12.7 190 176 RT 34 RI 37 Temperatures RT RT Breakfast salsa dress salad appl chee Menu Items Ench pinto marg corn span tea -ing bread crsp casser rice bean 149 RT 38 RI RT 194 RI Temperatures 197 38 Lunch Menu Items fajita onion refri salsa grill Tort drink ckn carr cele mu pepp -illa bean pota ľУ st 9.7" 2/13 6171 Temperatures 19/0 174 Dinner Wash 150+ Rinse180+ If Needed Temperature DISH MACHINE IN USE Temperature according to manufacturer's specifications 155 133 Breakfast and chemical agent used in Final Rinse Lunch 134 IN USG 155 130 Dinner 155 Laurano sk Sanitizer-200ppm Wash 110 F Rinse 110 F Temperature **POT and PAN SINK** 200ppm Final Rinse Temps determined by chemical agent used Breakfast 121 121 Lunch 125 125 Dinner 20 mont 116 Walk-in Freezer 0 Walk-in FREEZER and WALK-IN Temperature 35 - 40 For below 35-40 F -- 6 35.7 Record temperatures, Freezer and Walk-ins AM --- 1 Record temperatures, Freezer and Walk-ins PM Spice Room Store Rm Temperature 45-80 DRY STORAGE 65 Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas 100 PM Hot- Water Temps in sink AM PM 120

Signature, Cook Supervisor (AM)

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9615/22

Signature, Cook-Supervisor (PM)

FOOD SERVICE MANAGER



Shift Checklist			Л	PN	1	Comn	A nents					
Silite Circux		No	Yes	No	Yes							
All areas secure, no evider	nce of theft		X		1							
Workers reported to work, no open sores,			X		X							
fever, cough, shortness of breath, chills,			X		X						_	
no skin infection, and no diarrhea			X		X							
Kitchen is in good general appearance			X		X.			2 1 2 4	in.	× 50	100 1	
All kitchen equipment operational & clean			X		1	1200	der i	MUS	IXXX	114	1121-1	1363
All tools and sharps inven	toried		X		X			WERK	CECK	M Fol	Dar	Ader.
All areas secure, lights out	, exits locked				X		MING		MAG I		CC) 16	4000
PRODUCTION SHEET	Menu Items	oatmeal	pan cakes	syrup	Bk saus	marg	sugar	coffee	milk	PB		
Breakfast	Temperatures	196	173	RT	RT	38	RT	RT	37	RT		
Dicariast	Menu Items	BBQ ck	Pinto bean	pota salad	cole slaw	bun	cake	Tea	chees	marg	fruit	
Lunch	Temperatures	186	193	38	38	RT	RT	RT	35	38	PT	
Editor	Menu Items	fidelo meat sa	green bean	lett	dress -ing	bread	fruit	drink	chees	carrt		
Dinner	Temperatures	196	180	40	40	RT	RT	RT	35	10	KI	
DISH MACHINE		Temperatu			Wash 150+		Rinse180+		If Needed			
Temperature according to manufac	turer's specifications		I	Breakf	ast	154		/ 8		(Married Constitution)		
and chemical agent used in Final R				Lunc		156	5	18		20.	A . B. com t	
		4000	TELLA) Dinne	er	15		113	111	The second secon		
POT and PAN SINK			Te	mpera	iture	Wash 1	110 F	Rinse 1	110 F	-	zer-200	-
Final Rinse Temps determined by	hemical agent used		I	Breakf		120		120			appoin	
				Lunc		125		125		200PD1		
				Dinne	er	123 123		-	20	-	-	
FREEZER and WALK-	IN	Те	mpera	ture		Freezer or belo		Walk-i 35-40 l			Walk∙ 35 – 4	
Record temperatures, Free	zer and Walk-ins				λM	-9.0	1	38.1	-47		39.	6
Record temperatures, Free	zer and Walk-ins				PM_		L	100	_/		3 64 "	of a
DRY		Tempe	erature	e 45-8	0	Spice	Room	Store	Km			
STORAGE Record temperatures Dry Storage Areas				I	4M	65		65				
Record temperatures, Dry	Storage Areas			I	PM	6	45	1.	7			
Hot- Water Temps in sin		A	M		M			w.f				
HAUL VY 641 DA A CHILLIS HA SHE		12	1	12	1							

Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

NF-6-2-20



Time: 1831 Cycle 3 Time: 0330 AM Tuesday Date: 9-13-77 Shift Checklist AM PM Comments No Yes No Yes X Dish All areas secure, no evidence of theft Machine Right oven Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean All tools and sharps inventoried Distrocking All areas secure, lights out, exits locked PRODUCTION SHEET Menu Items cereal gravy diced bisfruit marg sugar coffee milk eggs bk pota cuit sau RT 12-1 38 12-1 RT 37 35 Temperatures Breakfast 179 shred Menu Items taco span beans salsa lett tort tea gm stew chees -illa tkev tom meat rice RT RT 176 183 RT 38 178 171 Temperatures Lunch 172 pea Menu Items ckn whip gravy bread marg cobbl drink fruit PB patty pota carr er KI 203.1 27 **Temperatures** 1964 1860 1800 Dimer CONTEMPERATURE Wash 150+ Rinse180+ DISH MACHINE If Needed Temperature according to manufacturer's specifications. INKL OUD Breakfast and chemical agent used in Final Rinse Submitted Lunch 80 Dinner especial or seen Wash 110 F Rinse 110 F Sanitizer-200ppm Temperature POT and PAN SINK Final Rinse Temps determined by chemical agent used Breakfast (30 Zeerlypes Lunch 131 200 19n 125 Dinner 200 PM Walk -i Temperature Freezer 0 Walk-in FREEZER and WALK-IN 35 - 40 For below 35-40 F 36.1 39.0 Record temperatures, Freezer and Walk-ins AM - Gal 5.3 Record temperatures, Freezer and Walk-ins PM 31.1 Spice Room Store Rm Temperature 45-80 DRY STORAGE Record temperatures Dry Storage Areas AM PM Record temperatures, Dry Storage Areas Hot- Water Temps in sink PM AM

Signature, Cook Supervisor (AM)

9/14/22

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER



Time:0400 AM Monday Cycle 3 Date: 9-12-22 Comments AM **PM** Shift Checklist Yes No Yes No All areas secure, no evidence of theft Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea Kitchen is in good general appearance X All kitchen equipment operational & clean All tools and sharps inventoried All areas secure, lights out, exits locked syrup Tcoffee milk fruit marg diet sugar PRODUCTION SHEET Menu Items cinn pan ham syrup oatmeal cakes PI 360 196 173 177 **Temperatures** Breakfast carrot salad dress slice grd onion bun cake potato Menu Items Sloppy -ing ches salad Joes 38 36 183 189 76 36 36 Temperatures Lunch bread fruit cabb beans marg roll drink patty Polish rice Menu Items age sausage 1531 21 lico. 2 1870 1725 40 PT PT. 181.1 Temperatures Dinner Temperature Rinse180+ If Needed Wash 150+ DISH MACHINE Temperature according to manufacturer's specifications 18 Breakfast INVK SUMMHEL Lunch and chemical agent used in Final Rinse Dinner Rinse 110 F Wash 110 F Sanitizer-200ppm **Temperature POT and PAN SINK** 122 Final Rinse Temps determined by chemical agent used Breakfast 126 118 118 Lunch Dinner 120 125 Walk-in Freezer 0 Walk-in **Temperature** FREEZER and WALK-IN 35-40 F 35 - 40 Eor below 37.6 5.6 38.8 Record temperatures, Freezer and Walk-ins AM - 5,5 **3**8. 1 Record temperatures, Freezer and Walk-ins PM 40.1 Store Rm Spice Room Temperature 45-80 DRY STORAGE 109 AM Record temperatures Dry Storage Areas PM Record temperatures, Dry Storage Areas PM AM Hot- Water Temps in sink

Signature, Cook Supervisor (PM)

Sis .aure, Cook Supervisor (AM)

FOOD SERVICE MANAGER

9/13/22

' D

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2	67.91 70.90
A-3 A-4	70.61
B-1 B-2 B-3 B-4	70.00 70.51 70.11 70.61
C-1 C-2 C-3 C-4	71.71 70.61 70.60 69.71
E-1 E-2	68.62 69.21
D-1	
ISOLATION	70.31
PATIENT ROOM	70.90
INTAKE/RECEIVING Tank Temp S-12	69.71 0.00
Present Value BOILER-3	136.99
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	167.59



Monday, Sept 19, 2022 North Building **Temperature Log**

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Secure	Services "
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Date	ure Service Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
9-19-22	A-1	67.9	104.1						
1	A-2	70.9	184.1						
	A-3	72,2	1041						
	A-4	70.6	10411						
	B-1	70.0	104,1						
	B-2	70.5	104.2						
	В-3	70.1	104.2						
	B-4	70.6	104.3						
	C-1	71.7	104.3						
	C-2	70.6	109.4						
*\	C-3	70.6	104-2						
	C-4	69.7	104,3				DT/A	N/A	N/A
	D-1	£23.3	104.1				N/A N/A	N/A	N/A
	D-2	470.4					N/A	N/A	N/A
	E-1	68,6	104.				IN/A	14/22	
	E-2 Phy	69.2	1041			27/4	N/A	N/A	N/A
1	Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
ħ.	Intake	N/A			N/A	N/A	IV/A	11/12	

PRINT		an Hanso	(
/rite Legi								
ledical Sl	nowers Ter	nperature					Date:	
			Name:					
					-04	523	522	Tub Room
ROOM	542	540	538	536	534			7/2
ROOM	542				70.5	70.6	70.1	71.2
ROOM	54 ² 70.3	70.5	70. 3	70.6	70.5	70.6	70.1	
Air:	70.3		70.3	70.6	70.5 109.4			71.2



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday Sept 19, 2022

	Unit	AIR	WATER/sink	Shower #1	Shower #2
19	South-A	unocupal			
1	South-B	74.2	109,1		
	South-C	undauptel			
	South-D	a wall bed			
+	South-E	73.1	104.2		
+	South-F	uncalipid			
\top	South-G	70.7	1041)		
	South-L	7017	104.1		
\dashv	South-M	70.6	104.1		
\rightarrow	South-N	72.0	1092		
+	South-X	71,2	107.1		
1	South-Y	71.7	104.2		
	South-Z	70,5	109-1		
	South SMU	Unocuped)		
	South SMU Shower				N/A
\dashv	3	71,1	109.1	N/A	N/A
+	MED ISO- Room 1	71.1	1071	N/A	N/A
-	MED ISO- Room 2		109,1	N/A	N/A
1	MED ISO- Room 3	71. 2 N/A	N/A		

		ıf	SIGN:	2	<u></u>	
PRINT:	Son	Man so-	Sidit.			

Write Legibly